

Patent Abstracts of Japan

PUBLICATION NUMBER : 63116657
PUBLICATION DATE : 20-05-88

APPLICATION DATE : 05-11-86
APPLICATION NUMBER : 61262040

APPLICANT : UCHI OSAMU;

INVENTOR : UCHI OSAMU;

INT.CL. : A23L 1/10

TITLE : STABLE WHEAT FLOUR

ABSTRACT : PURPOSE: To obtain the titled flour having slight coloring and low powdery smell, giving a processed food having excellent palatability and useful for the coating of a fried food, etc., by inactivating an oxidizing enzyme in wheat flour at specific water-content and temperature under a heating condition to keep the contained starch grain from damage such as cracking.

CONSTITUTION: The objective flour having high stability can be produced by extruding flour of barley, oat, rye or wheat through an extruder die at 7~30% water-content and $\geq 60^{\circ}\text{C}$ under a heat-treatment condition to prevent the contained starch grains from damage such as cracking using an extruder capable of applying heat and pressure to the flour, thereby inactivating oxidizing enzyme in the flour. A processed food having excellent palatability can be prepared by using the above flour as a coating of fried food or a raw material for a processed food such as cake, sugar, soup, seasoning, drink, etc.

COPYRIGHT: (C)1988,JPO&Japio